

Dear valued customers,

We are pleased to inform you that Stamford Catering has obtained the 'Licence To Operate Food Processing Establishment' from the Singapore Food Agency (formerly the Agri-Food & Veterinary Authority of Singapore) with immediate effect from 26th July 2019. Our licence number is PL19F0213.

In order for the licence to be issued to an establishment, the premises used for manufacturing, processing, preparation and packing of food must be carried out in properly designed and well equipped facilities.

Food safety and quality is of utmost importance to us and we take pride in striving towards higher standards of excellence. Here are some of the best practices we have been applying to our daily operations.



Air shower room to eliminate physical contaminants from entering the kitchen.



Food-grade fruit and vegetable sanitizer is used to reduce bacteria and pesticide residue.



Standard operating procedures such as temperature-checking guidelines for receiving food are strictly adhered to.



Food is kept out of the danger zone of 5°C to 60°C by the blast chiller to prevent bacteria from proliferating.

We welcome you to visit us to learn more about what powers our business.
Simply drop us an email to book an appointment with us.

Thank you for your continued support and we look forward to serving you better.

Sincerely,

Terence Han
Assistant General Manager
Stamford Catering Services Pte Ltd